

EZ-LOAD TURKEY PLUS KIT

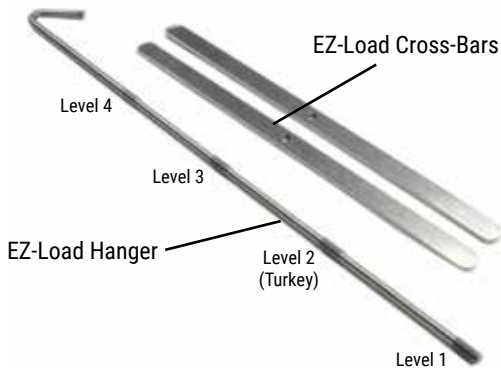
If you have any questions, contact us!

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sales@barrelhousecooker.com 7 days a week!



Designed & Assembled in the USA



Instructions

The EZ-Load Turkey Plus Kit is great for turkeys up to 20 lbs., and makes it easy to hang a couple chickens or larger cuts of meat, or even work as a large kabob skewer.

1. Prepare the turkey, and pat it dry. Coat the bird with a light layer of olive oil and season to preference.
2. Insert the EZ-Load Hanger through the bird. For best results insert the hanger through the neck so the legs hang downward.

3. EZ-Load Cross-Bar Placement Guidelines:

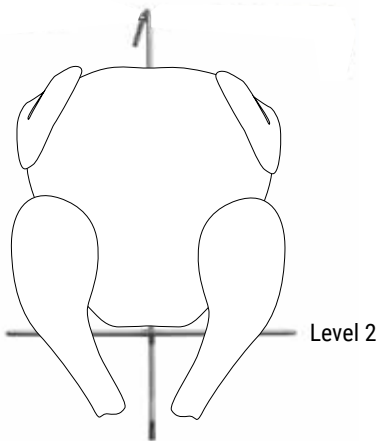
- For 12-20 lbs. turkeys use one **cross-bar at Level 2** (the second from bottom section of threads).
- Be sure the cross-bar rests on the middle to upper section of the threaded area.

OTHER MEATS:

- For tender cuts of meat use two cross-bars at any level to form an "x" for additional support.
- For multiple pieces of meat, a single cross-bar at different levels can be used to support individual pieces.

4. Hook the Hanger on the middle of the H-Frame and place the entire system on the top level of the cooker.
5. When desired temperature is reached, use a heat-resistant glove to lift the H-Frame and its contents onto a large cutting board or cookie sheet.
6. Separate the cross bar from the hanger and remove from the turkey.

Hang from center of H-Frame



More options for other meats.

Cooking Instructions

For detailed cooking instructions for a variety of foods, please visit www.barrelhousecooker.com/meat/